



# beverages

Coffee Service 25.00

regular and decaf air pots, cream, sugar (services 10-12 cups)

Hot Tea 1.50 each

regular, flavored, herbal, and decaf available, served with hot water and fresh lemon wedges

Juice 2.25

assorted bottles 10 oz

**Bottled Water** 2.00

20 oz

**Soda** 2.00

20 oz

**Energy Drinks** 3.00

Milk/Cool Chugs 1.75

# morning munchies

Yogurt and Granola Parfaits 4.00

Bagels with Cream Cheese 2.50

Assorted Pastries 2.00

**Dannon Yogurts** 1.75

Fresh Fruit Tray 4.00 per person

Whole Fruit 1.50

apple, orange, banana, pear

Granola Bars/Nutri-Grain 1.50

The Continental 6.00

assortment of fresh-baked muffins, pastries, and chewy bagels, freshly brewed regular

## The Executive Continental 8.00

assortment of fresh-baked muffins, pastries, and chewy bagels, seasonal fresh fruit tray, freshly brewed regular

Oatmeal Bar 4.25

homemade oatmeal with brown sugar, raisins, craisins, and sliced bananas (add fresh fruit to oatmeal bar 2.95)

# early risers

#### **Breakfast Croissant** 8.00

a flaky butter croissant layered with scrambled eggs, cheddar cheese, and ham or crisp bacon, seasoned hash brown

### **Breakfast Sandwich** 7.50

toasted English muffin with egg, cheese, sausage patty or bacon, seasoned hash brown

#### Traditional French Toast Breakfast 12.00

golden brown french toast, dusted with powdered sugar, accompanied by butter, maple syrup served with scrambled eggs, sausage patties, seasonal fresh fruit tray

### Individual Breakfast Quiche, No Crust-Gluten Free 3.95

(minimum 20 - choice of one)

- -bacon, Jarlsberg cheese, caramelized onion
- -spinach, tomato, artichoke, feta
- -potato and leeks with Swiss cheese
- -broccoli and cheddar with bacon
- -ham and gruyere cheese
- -chorizo, Mexican crumbled cheese, roasted poblano peppers
- -pork sausage and cheddar

#### Breakfast Casseroles with Potato Bottom (choice of one)

ham and cheddar, roasted veggies and white cheddar, spinach and wild mushroom, or bacon and swiss

Quiche or Casserole 1/2 pan yields 10-12 servings 35.00

full pan yields 22-24 servings 60.00



Orders are based on 25 guests, surcharges apply if lower - 3 Chefs/Deli 3 reserves the right to change pricing and substitute based on availability